

ARIRANG HIBACHI STEAK HOUSE
& SUSHI BAR
23A NELSON AVENUE • STATEN ISLAND • NEW YORK 10308
(718) 966-9600



PARTY FACILITIES

AVAILABLE FOR 25-100 PEOPLE

TAKE OUT PARTY PLATTERS

AVAILABLE FROM 10-1000 PEOPLE

IN HOUSE HIBACHI COOKING
FOR PARTY'S ALSO AVAILABLE



TAKE OUT MENU

ARIRANG

Japanese
Hibachi Steakhouse & Sushi Bar

23A Nelson Avenue
Staten Island, New York 10308

718-966-9600



HOURS
Mon - Thurs 5:00 PM - 10:00 PM
Friday & Sat 5:00 PM - 11:00 PM
Sunday 3:30 PM - 9:30 PM

SUSHI

APPETIZERS

1. SUSHI APPETIZER (Assorted Raw Fish with Seasoned Rice).....	8.00	4. KANISU (Crab Meat with Vinegar Sauce).....	5.00
2. SASHIMI APPETIZER (Filet Assorted Raw Fish).....	8.00	5. TAKOSU (Octopus with Vinegar Sauce).....	5.00
3. SUNOMONO COMBINATION (Raw Fish with Vinegar Sauce).....	7.00	6. OSHINKO (Assorted Japanese Pickled).....	3.00

CHEF'S PLATTER

1. SUSHI REGULAR (Assorted Fish with Vinegar Rice).....	11.00	6. CHIRASHI (Assorted Fresh Fish on Vinegar Rice in Bowl).....	15.00
2. SUSHI DELUXE.....	15.00	7. SUSHI & SASHIMI COMBINATION.....	18.00
3. SASHIMI REGULAR (Filet Assorted Fresh Fish).....	14.00	8. DEKKA DON (Fresh Tuna on Vinegar Rice in Bowl).....	15.00
4. SASHIMI DELUXE.....	18.00		
5. TUNA SASHIMI (Fresh Raw Tuna).....	15.00		

A LA CARTE SUSHI

(Minimum 2 Pieces • Price for 1 Piece)			
MAGURO - Tuna.....	2.00	SAKE - Smoked Salmon.....	2.00
EBI - Shrimp.....	2.00	IKA - Squid.....	2.00
MIRUICAI - Giant Clam.....	2.00	HAMACHI - Yellow Tail.....	2.00
MASAGO - Flying Fish Roe.....	2.00	IKURA - Salmon Roe.....	2.00
HIRAME - Fluke.....	2.00	KANI - Crab Meat.....	1.50
SABA - Mackerel.....	1.25	SPANISH SABA - Spanish Mackerel.....	1.50
TAMAGO - Custard Egg.....	1.25	TAKO - Octopus.....	1.50
UNAGI - Eel.....	2.50	UNI - Sea Urchin.....	3.00
AMAEBI - Sweet Shrimp.....	2.00		

ROLL or HAND ROLL

	Regular Roll	Hand Roll
1. TUNA ROLL.....	4.00	3.50
2. CUCUMBER ROLL.....	3.00	2.50
3. CALIFORNIA ROLL (Inside Out).....	4.00	3.50
4. PICKLES ROLL.....	3.00	2.50
5. ALASKAN ROLL (Salmon & Avocado).....	4.00	3.50
6. SALMON SKIN ROLL.....	4.00	3.50
7. YELLOWTAIL with SCALLION ROLL.....	4.00	3.50
8. EEL ROLL.....	4.50	4.00
9. SALMON ROE ROLL.....	4.50	4.00
10. UNI (Sea Urchin) ROLL.....	5.00	4.50
11. ANY SPECIAL ROLL.....	4.50	4.00

* Additional .50 for any Roll with Masago or Rice on the Outside

APPETIZERS

1. SHUMAI (Steamed Dumplings).....	3.95
2. YAKITORI (Chicken with Shish Kebob).....	4.50
3. FRIED DUMPLINGS (Shrimp Dumplings Oriental Style).....	4.25
4. CHICKEN WINGS (Fried Chicken Wings Oriental Style).....	3.95
5. KUSHIYAKI (Beef on skewer).....	4.95
6. SHRIMP SKEWER (Shrimp with Shish Kebob).....	5.95
7. PORK RIBS (with our special sauce).....	5.25
8. NEGIMAKI (thinly sliced Beef & Scallions).....	5.50
9. TEMPURA APPETIZER (Shrimp & Vegetable).....	5.95
10. FRIED RICE (prepared our special way).....	2.50
11. SEAFOOD KUSHIYAKI (Scallop & Shrimp with Shish Kebob)...	5.95
12. WHITE RICE.....	1.00
13. COMBINATION (3 Chicken Wings, 1 Shrimp Skewer, 1 Beef Skewer).....	5.95
14. SOUP (Traditional or Miso).....	2.00
15. SALAD (with our special dressing).....	2.50

DINNERS

(All Dinners Include White Rice and Assorted Vegetables)

15. HIBACHI CHICKEN.....	10.95
16. HIBACHI PORK.....	10.95
17. HIBACHI SOLE.....	10.95
18. HIBACHI STEAK.....	13.95
19. HIBACHI SHRIMP.....	14.50
20. HIBACHI SCALLOPS.....	20.95
21. HIBACHI IMPERIAL (Filet Mignon).....	11.95
22. TEMPURA DINNER (Shrimp and Vegetables).....	9.95
23. CHICKEN TERRIYAKI.....	13.95
24. STEAK TERRIYAKI.....	13.50
25. SHRIMP TERRIYAKI.....	13.50
26. SCALLOP TERRIYAKI.....	16.95
27. SALMON TERRIYAKI.....	9.95
28. CHICKEN KATSU.....	13.95
29. STEAK KATSU.....	13.95
30. PORK KATSU.....	12.95
31. BEEF NEGIMAKI.....	

Please Feel Free To Ask For Anything You Don't See

Names: ...
Address: ...
Telephone: ...
TOTAL PRICE: ...

CHEF'S SPECIALTIES

(Main Dishes Served with White Rice)
Printed with ★ Means Hot and Spicy
We can alter the spiciness according to your taste.

Staten Island Advance

Contentment at King's Chef

BY ALEX LEIGH
ADVANCE RESTAURANT CRITIC

In the past, we may have cast aspersions on local Chinese restaurants, but recently we have been pleasantly surprised. New arrivals seem to be taking a fresh approach, with unexpected dishes. And even in some of the older island Chinese restaurant, new or at least previously unseen preparations are debuting alongside the old stand-bys.

Nobis, too, that in many places there is no need to say "hold the MSG (monosodium glutamate)."

King's Chef, a good-sized restaurant newly opened on Forest Avenue, has pleasant appointments in blond wood and well-spaced tables and booths. More importantly, the preparations are exceptionally fresh and carefully handled.

We have never much liked cold sesame noodles, because, we discovered at King's Chef, we have never tasted it prepared properly. Every time we've ordered it, the semi-sweet sauce (soybean) has been too sweet, too salty or over-

Dining out

King's Chef

★ ★ ★

cooked. King's Chef gets it right. Dim sum (steamed noodles) here are flawless flowers of dough encasing spicy ground pork. We won't say how often this dish is soggy, wilted or worse.

We cannot recall the Chinese name for one of our entrees, a Szechuan dish that evokes minced chicken and water chestnuts in a rich brown sauce, but it is delicious. You spoon the chicken into lettuce leaves, roll them up and eat them Moo-Shu style.

Sweetest of scallops and shrimp, with alternating red peppers and onions, are brought to the table ready in flames and then doused with a brown sesame sauce. Somehow, all of the morsels on this skewer cook to a turn. The scallops, shielded inside an envelope of onion, are especially fine.

There are six skewers to the entree, plenty for two. While rice accompanies the entree.

At a previous luncheon, we also tasted a tea flavored Szechuan chicken dish that was unusual, flowery and delicate.

King's Chef actually has a dessert or two. Bananas in honey, we learned, are sections of banana wrapped in a sweet dough and deep fried. They look rather like apples. Then, they are brought to the table hot, drizzled with a honey sauce and plunged into ice water.

Post-dunking, they are not at all soggy, but crystallized and crunchily outside and soft within. They aren't very sweet, not at all sweet by American standards. The attraction is texture as the flavor is very subtle.

Best of all, the prices at King's Chef are reasonable to low. We had cocktails, appetizers, entrees and one dessert and our check was about \$37 (without tip).

A good meal at that price calls for contentment, which is the hallmark of the New Year, 4665, the Year of the Rabbit. It arrives next Thursday.

King's Chef at 331 Forest Ave., Port Richmond, is open daily for lunch and dinner. Phone, 273-8769 (American Express, Diners Club, Master Card, Visa Accepted.)

The King's Chef tradition was created five years ago on Staten Island at our first location on Forest Ave. We are proud as our twice recommendation by Mr. Alex Leigh, Restaurant Critic of Staten Island Advance. Now we are proud to announce the addition establishment, located conveniently at 331 New Dorp Lane (Old post office), that is the only Chinese Restaurant and Sushi Bar in the Island. We will continue to provide the same elegant food, same caring service and price, it is no wonder that so many of our patrons think of us, their family restaurant.

Sincerely
King's Chef Management

CATERING TAKE OUT MENU

ALL CATERING SERVED WITH WHITE RICE, CRISPY NOODLE, FRESH HOUSE DUCK SAUCE, MUSTARD & FORTUNE COOKIES. ALSO WE SUPPLY CATERING EQUIPMENT & STERNO, AND WE CAN FREE DELIVERY TO YOUR HOME.

IF YOU WANT TO CHANGE OR ADD ANY ORDER FROM THE MENU, PLEASE TELL THE MANAGER. WE TRY HARDER TO SERVE YOU BETTER.

GROUP "A" FOR 10-15 PERSON		
\$107.95		
INCLUDING		VALUES
ASSORTED	APPETIZERS	\$1.50
BAR-B-Q SPARE RIBS, EGG ROLLS, SHRIMP TOASTS AND FRIED WONTONS.		
3. SHRIMP AND CHICKEN		23.85
3. BEEF BROCCOLI		23.25
3. GENERAL TSO'S CHICKEN		22.50
3. ROAST PORK FRIED RICE		15.75
TOTAL VALUES \$117.25		

GROUP "B" FOR 16-20 PERSON		
\$166.95		
INCLUDING		VALUES
ASSORTED	APPETIZERS	\$3.90
BAR-B-Q SPARE RIBS, EGG ROLLS, SHRIMP TOASTS AND FRIED WONTONS.		
3. LOBSTER CHICKEN		29.85
3. PEKING SIZZLING SHRIMP		28.85
3. BEEF BROCCOLI		23.25
3. GENERAL TSO'S CHICKEN		22.50
3. HOUSE SPECIAL MEI FUN (OR HOUSE SPECIAL FRIED RICE)		21.75
TOTAL VAULES \$186.10		



Table # _____ Name: _____

RED APPLE

1724 Hylan Blvd., Staten Island, NY 10305 (Off Seaview Avenue)
Tel.: (718) 667-3100 • Fax: (718) 668-1108

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SUSHI
BUFFET
Each Person **\$13.95** Every Day

ALWAYS
Entitled To Order Seconds.
Order All You Want,
But Eat All You Order,
Must Pay For Any
Left Over Sushi or Rice

QUANTITY	ITEMS	REQUEST
		(ALL HAND ROLL AVAILABLE)
.....	Crab Meat Sushi
.....	Shrimp Sushi
.....	Octopus Sushi
.....	Tuna Sushi
.....	Yellow Tail Sushi
.....	Salmon Sushi
.....	Red Snapper Sushi
.....	Eel Sushi
.....	Masago (Caviar)
.....	Salmon Skin Roll (Cut 6 Pcs)
.....	Cucumber Roll (Cut 6 Pcs)
.....	Avocado Roll (Cut 6 Pcs)
.....	Crab Roll (Cut 6 Pcs)
.....	Tuna Roll (Cut 6 Pcs)
.....	Spicy Tuna Roll (Cut 6 Pcs)
.....	Spicy Salmon Roll (Cut 6 Pcs)
.....	Salmon Roll (Cut 6 Pcs)
.....	Yellow Tail & Scallion Roll (Cut 6 Pcs)
.....	California Roll (Cut 6 Pcs)
.....	California Special Roll (Cut 6 Pcs)
.....	Eel Roll (Cut 6 Pcs)
.....	Rainbow Roll (Cut 6 Pcs)
.....	Alaska King Crab Roll (Cut 5 Pcs)
.....	Shrimp Tempura Roll (Cut 5 Pcs)
.....	Soft Shell Crab Tempura Roll (Cut 5 Pcs)
.....	Philadelphia Roll (Cut 6 Pcs)
.....	Boston Roll (Cut 6 Pcs)
.....	Dragon Roll (Cut 6 Pcs)

HOT ITALIAN HEROES

- Eggplant Parmigiana
 - Chicken Cutlet Parmigiana
 - Breaded Chicken Cutlet
- with fresh mozzarella and roasted peppers
- Veal Cutlet Parmigiana (add \$5.00 per foot)

\$25.00 per foot
(3 foot minimum)

Served with platter of Homemade Chefs Salad

COLD AMERICAN STYLE HEROES

- Includes homemade roast beef, turkey breast, ham, imported swiss cheese, yellow American cheese, lettuce, tomato, oil & vinegar

\$15.00 per foot
(3 foot minimum)

Served with 1 lb. assorted salads per foot

COLD ITALIAN STYLE HEROES

- Includes prosciutto, salami, mortadella, pepperoni, provolone, fresh mozzarella and fresh roasted peppers.

\$20.00 per foot
(3 foot minimum)

Served with 1 lb. assorted salads per foot.

ORDER EARLY!

Please ask if your favorites are not listed! We would be happy to accommodate any special requests!

We accept cash, Amex, Visa, M/C or Discover

VISIT ROCKY TOTO'S ORIGINAL ITALIAN RESTAURANT

MONDAY & TUESDAY

Wine Festival
All Bottled Wines On Our Wine List Are
50% OFF With Entree Purchase



SUNSET DINING

Sunday - Friday
Complete Dinner

\$16.95

(seated before specific times)



LUNCH MENU DAILY!!

Businessman's Lunch Specials

From \$7.95

Enjoy **GREAT Restaurant Cooking** in your home or office. Let **ROCKY TOTO'S** handle the cooking. All foods are prepared fresh and are ready to serve.

- ✦ Free delivery available on orders over \$500.00
- ✦ Chafing racks and sternos available at additional charge.
- ✦ Waiter/Bartender services available at additional charge.
- ✦ Full rentals including tables, chairs and tents can be arranged.

Rocky Toto's

Original
Italian Restaurant

Enjoy Great Restaurant Food
In Your Home Or Office!
Available Ready To Serve
Or Heat At Home!



7324 Amboy Road
Staten Island, NY 10307
(Tottenville)

Tel. 718-227-7937
Fax 718-227-7592

E-mail us at:
larryscc@aol.com

HOT APPETIZERS		PASTAS		CHICKEN ~ FISH	
<i>Take home our most popular hot appetizers. All are ready to enjoy when you pick them up.</i>		<i>Our fresh pastas are served by the tray. One tray can serve approximately 10 people.</i>		<i>Our Chicken and fish specialties are both light and flavorful. Each tray serves approximately 10 people, except where noted.</i>	
Flash Fried Calamari	26.00	Baked Ziti	24.95	Chicken Francese	44.95
Crispy calamari served with hot & sweet sauce	(serves 6)	Imported ziti pasta with tomato sauce and ricotta. Baked and topped with melted mozzarella cheese.		Boneless chicken breast, lemon, butter and white wine (20 pieces)	
Mozzarella en Carozza	19.95	Lasagna	39.95	Chicken Cutlet Parmigiana	39.95
Breaded and served with tomato & anchovy sauce	(8 pieces)	Home style lasagna layered with sliced meatballs and sausage		12 breaded chicken breasts, tomato sauce, melted mozzarella cheese	
Mussels Marinara	21.00	Manicotti/Stuffed Shells	32.95	Chicken Rallatini Marsala	49.95
In spicy fra diavolo sauce.	(serves 10)	Fresh Italian pasta stuffed with ricotta cheese		12 rolled and stuffed rollitinis with prosciutto, mozzarella and mushroom sauce	
Baked Clams Oreganata	12.95	Penne Vodka Sauce	32.95	Shrimp Scampi	31.95
Little neck clams, seasoned bread crumbs stuffing	(per dozen)	Italian plum tomatoes, fresh basil, onion, spiked with vodka and a hint of cream		Jumbo shrimps tossed with lemon, garlic, olive oil and white wine	(per dozen)
Zuppi di Clams	12.95	Rigatoni Filetto di Pomodoro	32.95	Shrimp Fra Diavolo	49.00
Little neck clams, served in white or red sauce	(per dozen)	With prosciutto, onions, fresh basil and plum tomatoes		Served with 12 mussels and 12 clams in a spicy fra diavola sauce	(per dozen)
Eggplant Rallatini	24.00	Cavatelli With Broccoli	32.95	Shrimp Parmigiana	43.95
Rollid-sliced eggplant stuffed with fresh ricotta and mozzarella	(24 pieces)	Fresh cavatelli, tossed with olive oil, fresh sliced garlic, sun dried tomatoes and broccoli florets		Breaded shrimps, tomato sauce, melted mozzarella cheese	(per dozen)
COLD APPETIZERS		VEAL		Linguine with Clam Sauce	39.95
<i>Our cold platters are artfully arranged and presented ready to serve.</i>		<i>Fresh veal specialties direct from our restaurant kitchen. Each tray contains approximately 30 pieces and will serve 10-12 people. [Except where noted]</i>		Prepared with 3 dozen clams and served red or white	
Assorted Antipasto	45.00	Veal Scaloppini Francese	74.95	Garlic Crabs	Market
Assortment of cold Italian meats, cheeses, etc.	(serves 6-10)	Egg battered, in lemon, butter and white wine sauce		Limited availability!	
Jumbo Shrimp Cocktail	26.95	Veal Scaloppini Marsala	74.95	Filet of Sole Rallatini	49.00
Chilled shrimps served with spicy cocktail sauce	(per dozen)	Sauteed with marsala wine and mushrooms		Stuffed with shrimps and crabmeat, in a white wine and lemon sauce	(24 pieces)
Fresh Mozzarella & Tomato	32.00	Veal Cutlet Parmigiana	79.95	We can accommodate any requests! Please Ask!	
Sliced mozzarella and tomatoes, drizzled with olive oil	(serves 6-10)	20 breaded veal medallions, topped with tomato sauce and melted mozzarella cheese		<i>Our Chef can prepare almost any item on our menu for your party or any other item you desire. Please inquire if your favorites are not listed!</i>	
Grilled Vegetable Platter	29.00	Veal Rallatini	59.95	Name _____	
Grilled eggplant, zucchini, portabella mushrooms and roasted peppers	(serves 10)	Stuffed, rolled scaloppini of veal, mushroom gravy (per dozen)		Address _____	
Insalata	18.95	Veal Scaloppini Sorrentina	59.95	Phone _____	
Your selection of Tricolor, Caesar or our Famous Bread Salad	(serves 10)	Layered with eggplant, prosciutto and mozzarella cheese (20 pieces)		Deposit Received _____	

*Trattoria
Amici*



Take Out Menu

Open Lunch & Dinner

4115 Hylan Blvd
Staten Island, N.Y. 10308
(718) 605-1818

Thank You

<div> <div> </div> <div> <i>Trattoria Finici</i> </div> </div>		
Appetizers		
<i>Hot Antipasto</i>		
Baked Clams Oreganata	\$5.95	
Mozzarella en Carozza	\$4.95	
Zuppa de Mussels (red or white)	\$6.95	
Fried Calamari	\$6.95	
Stuffed Mushrooms (w/ mushroom stuffing)	\$5.95	
Grilled Vegetables	\$5.95	
Mixed vegetables in balsamic		
<i>Cold Antipasto</i>		
Shrimp Cocktail	\$6.95	
Carpaccio	\$6.95	
Sliced thin raw filet mignon over arugula		
Mozzarella, Peppers & Tomato	\$5.95	
Fresh mozzarella, roasted peppers and tomato lightly drizzled with extra virgin olive oil		
Roasted Peppers & Anchovies	\$4.95	
Caponata alla Siciliana	\$5.95	
Eggplant salad w/ celery, capers, olives and tomato		
Zuppa		
Soup of the Day	\$3.95	
Pasta Fagioli	\$4.95	
Stracciatella alla Romano	\$4.95	
French Onion Soup	\$5.95	
Insalata		
House Salad	\$3.95	
Caesar Salad	\$4.95	
Arugula Salad	\$6.95	
Tri Color Salad	\$6.95	
Risotto		
Risotto Milanese	\$10.95	
Creamy Arborio rice made with Saffron		
Risotto Funghi Porcini	\$13.95	
Creamy Arborio rice with Porcini mushrooms		
Risotto Pescatore	\$16.95	
Arborio rice w/ shrimp, clams, mussels, calamari & scungilli		
Pasta		
Penne Filetto di Pomodoro	\$ 9.95	
Penne alla Vodka	\$ 9.95	
Rigatoni Bolognese (meat sauce)	\$ 9.95	
Linguini Primavera	\$ 9.95	
Mixed fresh vegetables, garlic & extra virgin olive oil		
Linguini Putanesca	\$ 9.95	
Marinara sauce w/ anchovies, capers, green & black olives		
Linguini w/ Clams (red or white)	\$11.95	
Lobster Ravioli	\$13.95	
Tarragon in a brandy pork sauce		
Calamari & Scungilli Arrabbiata	\$11.95	
In a spicy tomato sauce over linguini		
Rigatoni Amici	\$13.95	
Shrimp w/ broccoli, rabe, artichoke, sun dried tomatoes		
Penne Chicken & Vegetables	\$11.95	
Grilled chicken, eggplant, zucchini, fresh tomatoes, garlic & olive oil		
Pollo		
Chicken Scarpariello	\$11.95	
Garlic white wine seasoned with lemon & Rosemary		
Chicken Sorrentina	\$11.95	
Prosciutto, eggplant & mozzarella in a white wine brown sauce		
Chicken Francese	\$11.95	
In a white wine lemon sauce		
Chicken Parmigiana(w/ Linguini)	\$11.95	
Chicken Marsala	\$11.95	
Chicken Breast w/ sautéed mushrooms in a Marsala Wine Sauce		
Chicken Capricciosa	\$11.95	
Fresh tomato, garlic & basil		
Chicken Amici	\$13.95	
Served w/ shrimp, artichokes, sun dried tomato in a lemon wine sauce		
Chicken Spiedini	\$13.95	
Chicken rolled & stuffed w/ grated Parmesan, Prosciutto & Seasoned bread crumbs in a mushroom white wine sauce		
Vitello		
Veal Marsala	\$12.95	
Veal served w/ mushrooms in a Marsala wine sauce		
Veal Piccata	\$12.95	
Served in a lemon & butter Capers		
Veal Sorrentina	\$13.95	
Prosciutto, eggplant & mozzarella in a white wine brown sauce		
Veal Capricciosa	\$13.95	
Served w/ fresh tomato, garlic & basil		
Veal de Amici		
Served w/ shrimp, artichokes, sun dried tomatoes in a wine sauce	\$15.95	
Veal Bella Roma	\$15.95	
Sautéed veal scaloppin w/ shrimp, asparagus in a brandy sauce		
Veal Parmigiana (w/ Linguini)	\$12.95	
Veal Pizzaiola	\$12.95	
Mushrooms, onions, peppers served w/ veal in a wine sauce		
Pesce		
Zuppa Di Pesce (Red or White)	\$15.95	
Shrimp, clams, mussels & filet of fish served w/ white wine & basil		
Seafood Fra Diavola	\$18.95	
Lobster, shrimp, clams, mussels, scungilli & calamari in a spicy marinara sauce over linguini		
Stuffed Shrimp (w/ crabmeat)	\$14.95	
Shrimp Scampi (over linguini)	\$14.95	
Grilled Salmon (over Dijon Sauce)	\$14.95	
Filet of Sole (Fregamain or Broiled)	\$14.95	
Grilled Swordfish	\$15.95	
Served in lemon garlic sauce		
Riveria Seafood Platter	\$18.95	
Shrimp, clams, mushrooms & Filet of Sole stuffed w/ crabmeat		
Alla Griglia		
Filet Mignon	\$18.95	
Topped w/ sautéed mushrooms & onions		
16 oz. Sirloin Steak	\$17.95	
Porcini brandy sauce		
Surf & Turf	\$24.95	
8 oz. Filet Mignon & 7 oz. Lobster Tail		
Grilled Pork Chop	\$14.95	
Served w/ garlic, hot cherry peppers & broccoli rabe		
Honey Glazed Grilled Pork	\$12.95	
Additional Side Dishes		
Fried Zucchini	\$ 4.95	
Sautéed Spinach	\$ 4.95	
Broccoli di Rabe	\$ 5.95	
Broccoli Sautéed	\$ 4.95	
Please inquire about our Daily Homemade Desserts		
* This Menu Can Be Used For Take-Out Orders Only.		